



M/V HORIZON

VESSEL SANITATION INSPECTION REPORT

CORRECTIVE ACTION TAKEN

The following actions have been taken to correct each of the deficiencies noted during the inspection of Horizon on June 29th, 2002, in the port of New York.

No.	Ref.	Deficiency	Corrective Action
1	33	Pizza Grill Pantry Floor tiles and coving were cracked and broken cracked.	Matter was addressed. Corrective action is in progress.
2	21	Pizza Grill Bar Counter An open seam exists below the Bar Counter along the entire counter.	The matter was addressed and corrected.
3	21	Pizza Grill Bar Gaps and holes exist around the Pizza Oven and the opening between the ovens was too small to allow easy cleaning.	The matter was addressed and corrected.
4	20	Food Service General Several Ice Machines had corrosion, holes, open seams and other non-easily cleanable features.	The matter was addressed and corrected.
5	20	Lido Mini-Galley Refrigerators units had holes, non-easily cleanable fasteners, exposed bolt threads and other non-easily cleanable features.	The matter was addressed and corrected.
6	34	Pizza Grill Pantry The drain for the Handwashing Sink was clogged.	The matter was addressed and corrected.
7	26	Lido Mini-Galley Grills and other food service equipment had food residue on their surfaces.	Proper cleaning procedure was implemented immediately.

No.	Ref.	Deficiency	Corrective Action
8	33	Lido Mini-Galley – Dishwashing Area Boxes were stored on the deck.	Corrective action was implemented immediately.
9	29	Lido Mini-Galley – Dishwashing Area The Handwashing sink was blocked with cleaning materials and other items.	Corrective action was implemented immediately.
10	22	Lido Mini-Galley – Dishwashing Area Two of the three nozzles on the final rinse arm were not functioning.	The matter was addressed and corrected.
11	22	Lido Mini-Galley – Dishwashing Area The wash temperature for the dishwasher was 124 F while the manufacturer’s recommendation calls for a temperature of 140 F.	The matter was addressed and corrected.
12	08	Potable Water System Grey water lines with multiple connections are directly above potable water tank #6 and pooled water was noted there.	The matter was addressed and corrected.
13	37	A/C System The Air Conditioning Maintenance Log should include inspection frequency and any specific maintenance conducted in the A/C Rooms.	The matter was addressed and a new Maintenance Logbook for the A/C units was established.
14	19	Bars General Drink mixes prepared in the Bar Pantries were not labeled with type of mix and preparation date.	Matter was addressed following received instruction from U.S.P.H.
15	33	Rendez-Vouz Bar The Deckhead was not easily cleanable above the bar preparation areas and was very dusty.	Matter was addressed and corrected.
16	33	Food Service General The Deckheads and Bulkheads were difficult to clean due to loose profile strips and attached equipment. The decks were difficult to clean due to damaged tiles and recessed grout. The cove tiles under the equipment were soiled and stained.	Matter was addressed. Corrective action is in progress. Matter addressed and corrected.
17	20	Food Service General The food contact surfaces of older ovens and refrigerators were difficult to clean due to exposed coils/fins, gaps, open seams and holes. Several domestic microwaves were noted in the crew and staff bars.	Matter addressed and corrected. Matter addressed and corrected. Installation of USPH approved microwaves is in progress.
18	21	Food Service General The non-food contact surfaces of equipment were difficult to clean due to gaps, open seams, and other features.	Matter is in progress.
19	21	Main Galley Remnants of an absorbent gasket were noted on	Matter addressed and corrected.

		the ice machine behind the upper compartment panel.	
20	20	Wine Cellar Refrigerator 26 was posted out of order.	Matter addressed and corrected.
21	21	Wine Cellar The inner surfaces of the louvered doors were covered with masking tape making them difficult to clean.	Matter addressed and corrected.
22	16	Salad Pantry Ham and cheese sandwiches were tested at 47 F. Chicken salad sandwiches were tested at 48 F. These sandwiches were said to have been made 15 minutes prior and were to be used within the hour. These sandwiches were stored in the cold hold cabinet. Watermelon on fruit trays was tested at 52 F in the undercounter refrigeration units.	Timing and Temperature log has been implemented as per USPH Instructions as of July 6 th , 2002.
23	20	Food Services General The Blast Chiller thermometer noted 40 F. This Blast Chiller does not appear to be sufficient in capacity for the needs of this vessel. The Vessel was in the process of installing a larger Blast Chiller Unit.	Installation of an additional Blast Chiller is in progress.
24	22	Dishwash / Glasswash Starboard One final rinse nozzle was blocked.	Matter was addressed and corrected.
25	37	Main Galley Potwash The final rinse temperature was tested at 209 F and condensation was noted dripping down from the deckhead and hood.	Matter was addressed and continuous monitoring is implemented.
26	38	Main Galley Potwash A pair of shoes was stored in a plastic bag in the cleaning locker.	Matter was addressed and supervision from the middle management is increased.
27	34	Main Galley Potwash Water was leaking from behind the bulkhead across from the warewash unit. The Engineering Staff were in the process of repairing this leak.	Matter was addressed and corrected.
28	34	Soup Area The left deck drain was clogged behind the oven.	Matter addressed and corrected.
29	37	Soup Area Condensation was noted on the deck head and hood.	Matter was addressed and an effective solution is under investigation.
30	21	Soup Area Tape residue was noted on the bottom shelf of the Chef's Liquor cabinet.	Matter was addressed and corrected.
31	20	Galley Hot Line Sliced turkey was tested at 136 F, 129 F, and 148 F in the steam table. The water level appeared to be too low in this unit. The water	Matter was addressed and additional monitoring was implemented. A LogBook has been issued and recordkeeping implemented as of July 6 th ,

		temperature was tested at 174 F.	2002.
32	28	Galley Hot Line A soiled spoon and used gloves were stored in the utensil drawer across from the tilt skillet.	Matter was addressed and corrected.
33	21	Galley Hot Line The Grill Drip Pan Housings were difficult to clean.	Matter was addressed. Corrective Action is in progress.
34	27	Galley Hot Line The Grill Drip Pan Housings were soiled with grease residue.	Matter was addressed. Corrective action is in progress.
35	21	Galley Hot Line Loose sealant was noted along the front seam of the Grill.	Matter was addressed. Corrective action is in progress.
36	27	Galley Hot Line The loose soft sealant was soiled and stained with food residue.	Matter was addressed. Corrective action is in progress.
37	21	Milk/Juice Line The thermometer in the chocolate milk dispenser was broken.	Matter was addressed and corrected.
38	33	Entryway between Dining Room and Galley The deck in this area was unfinished concrete.	Matter was addressed and corrected.
39	21	Dining Room The laminated surfaces of the wait station were damaged.	Matter was addressed. Corrective action is in progress.
40	22	Port Dishwash/Glasswash The final rinse pressure was 30 psi at the glasswash unit. Two final rinse nozzles in the dishwash unit were not properly spraying.	Matter was addressed and corrected.
41	19	Pastry The insert for the dipper well was missing.	Matter was addressed. Corrective action is in progress.
42	34	Pastry The left dipper well faucet valve was missing.	Matter was addressed and corrected.
43	38	Crew Galley The slicer was posted not in use.	Matter was addressed and corrected. Any similar cases of equipment out of order were removed.
44	27	Crew Mess The technical space of the Juice Machine Dispenser was soiled.	Matter was addressed and corrected.
45	20	Crew Mess Slight corrosion was noted in the upper ice/water contact surfaces of the Ice Dispenser/Maker.	Matter was addressed and corrected by a requisition for new equipment.
46	22	Crew Potwash A data plate was not provided at the potwash machine.	Matter was addressed and corrected.
47	22	Crew Glasswash	

		A curtain was missing between the wash and rinse compartment of the glasswash unit.	Matter was addressed and corrected.
48	27	Staff Mess The technical space of the Juice Dispenser was soiled.	Matter was addressed and corrected.
49	34	Staff Mess A leak was noted in the water line under the Coffee Machine inside the cabinet.	Matter was addressed and corrected.
50	21	Staff Mess The inside shelf of the cabinet under the Coffee Machine was water damaged.	Matter was addressed and corrected.
51	21	Vegetable Preparation Sealant was used around the gasket of the potato peeler making this area difficult to clean.	Matter was addressed and a weekly cleaning procedure implemented.
52	27	Vegetable Preparation The area around the gasket of the potato peeler was stained.	Matter was addressed and a cleaning procedure implemented. Every week, the seal will be removed in order to clean the equipment and then will be replaced.
53	21	Butcher Shop Peeling and rough painted surfaces were noted in the technical cabinet under the meat saw.	Matter was addressed and corrected.
54	*	Provisions Verify that there are no waste lines with mechanical couplings in the corridors over where cases of potatoes are stored.	Matter was addressed and corrected.
55	20	Crew Bar The inside surface of the ice bin lid was cracked.	Matter was addressed and corrected.
56	26	Crew Bar One microwave was soiled with grease residue.	Matter was addressed. Corrective action is in progress by requisitioning for new equipment.
57	22	Crew Bar & Staff Bar The warewash units at these bars were not in use.	Matter was addressed and corrected.
		Items requiring cleaning were said to be sent to the Cova Bar on Deck 8.	Matter was addressed and corrected.
		For service, disposable cups were used. The bars do use plastic drink mix dispensers and 5-6 shot glasses were noted in the Staff Bar Pantry.	